



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 04 November 2022  
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 25

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 771

How many people formally counted in this facility identify as the following gender?

Female: 105

Male: 667

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

0

How many people were brought into the facility this week?

Number of people brought into the facility this week:

132

How many people have left the facility this week?

Number of people who left the facility this week:

68

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other \_\_\_\_\_:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

268

Male:

186

Female:

100

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

25

ICE Employees:

0

GEO Employees:

2

New Cases  
this week :

Total to date since  
3/30/2020:

915

1235

2

268

### DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

## **SUPPLEMENTAL NOTES:**

The request for information was made on November 2, 2022. Electronic files were received on November 2, 2022. The population counts are current as of 11/2/22.

### Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

### Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

9 RN's

6 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 11/2/22.

No change in staffing level from the previous week.

### Temperature Checks:

Logs provided, see attached documents.

### Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from two (2) people to twenty-two (22) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 10/28/22.

### COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and two (2) new cases among GEO staff. They reported twenty-five (25) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 11/2/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 11/4/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 11/4/22. This is the same ranking the facility had the previous week.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
  - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
  - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-24-22 **MONDAY** Time: 0400 **AM** Time: 1830 **PM** Cycle **4**

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft					X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea					X										
Kitchen is in good general appearance		X			X										
All kitchen equipment operational & clean				X	/										
All tools and sharps inventoried					X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Oat - meal	Serm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit			
Breakfast	Temperatures	197	189	185	RT	RT	38	RT	RT	38	RT	RT			
	<b>Menu Items</b>	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit			
Lunch	Temperatures	160	140	180	180	RT	199	RT	RT	180	RT	RT			
	<b>Menu Items</b>	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard			
Dinner	Temperatures	190	RT	196	40	40	40	RT	RT	RT	RT	RT			
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		156		120		low temp							
and chemical agent used in Final Rinse		Lunch		153		119		Low Temp							
		Dinner		159		165		Low Temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		120		121		200 ppm							
		Lunch		121		121		200 ppm							
		Dinner		120		115		200 ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-11.6		35.8		36.7							
Record temperatures, Freezer and Walk-ins		PM		-7.1		34.6		40							
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>									
<b>STORAGE</b>		<b>Temperature 45-80</b>		<b>AM</b>		<b>PM</b>									
Record temperatures Dry Storage Areas		AM		69		70									
Record temperatures, Dry Storage Areas		PM		75		75									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		134.2													

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-25-2022

**TUESDAY**

Time: 0311 AM

Time: 1830 (PM) Cycle 4

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			✓		✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓										
Kitchen is in good general appearance			✓		✓										
All kitchen equipment operational & clean		NO		✓											
All tools and sharps inventoried			✓		✓										
All areas secure, lights out, exits locked					✓										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	pan cake	syrup	T-ham		marg	sugar	coffee	milk	egg s	Bran fks			
Breakfast	Temperatures	RT	195	RT	196		38	RT	RT	39	150	RT			
	<b>Menu Items</b>	Ckn fry stk	rice	gravy	roll	grn bean	marg	tea	beef patty	raw veg	bre ad	fruit			
Lunch	Temperatures	185	180	162	RT	118.9	RT	RT	165	183	RT	RT			
	<b>Menu Items</b>	Ckn spaghetti	pea/carrot	beans	salad	roll	dress-ing	marg	drink	cake	che ese	fruit			
Dinner	Temperatures	171.0	170.1	178.2	40	RT	RT	40	RT	RT	40	RT			
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				158		160		Low Temp					
and chemical agent used in Final Rinse		Lunch				155		165		Low Temp					
		Dinner				155		161		Low Temp					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				115		110		200 ppm					
		Lunch				115		112		200 ppm					
		Dinner				116		114		200 ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-12.3 F		38.5 F		38.8 F					
Record temperatures, Freezer and Walk-ins		PM				-8.5		35.5		37.2					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature</b>				<b>AM</b>		<b>PM</b>							
Record temperatures Dry Storage Areas						60		70							
Record temperatures, Dry Storage Areas						61		70							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>		115		116							
		121													

McGraw  
Signature, Cook Supervisor (AM)

10/25/22

Liang  
Signature, Cook Supervisor (PM)

TR  
FOOD SERVICE MANAGER

10/26/22  
DATE



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-26-22 WednesdayTime: 033 AM Time: 1800 PM Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>								
Kitchen is in good general appearance			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>								
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>									
All tools and sharps inventoried			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>								
All areas secure, lights out, exits locked					<input checked="" type="checkbox"/>								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit	
Breakfast	Temperatures	-175	413	170	RT	RT	RT	RT	RT	35	35	RT	
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	gm tky	
Lunch	Temperatures	N/A	176	172	RT	RT	RT	RT	RT	RT	RT	N/A	
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	bread	jelly	PB	
Dinner	Temperatures	202	183	178	165	40	RT	40	RT	RT	RT	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast		156		167		low temp					
and chemical agent used in Final Rinse		Lunch		165		160		low temp					
		Dinner		141		126		Low Temp					
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		115		113		200 ppm					
		Lunch		120		118		200 ppm					
		Dinner		120		121		200 ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-8.5F		34.5F		38.1F					
Record temperatures, Freezer and Walk-ins		PM		-6.0		37.2		39.2					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		60		70							
Record temperatures, Dry Storage Areas		PM		70		70							
<b>Hot- Water Temps in sink</b>		AM		PM									
		119.2		121									

M. McGrew  
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

10/27/22

A. McGrew  
Signature, Cook Supervisor (PM)



# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-27-22 **THURSDAY** Time: 0400 AM Time: 1906 PM Cycle **4**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X									
Kitchen is in good general appearance			X									
All kitchen equipment operational & clean		X										
All tools and sharps inventoried			X									
All areas secure, lights out, exits locked												
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	197	180	RT	RT	188	38	RT	RT	38	RT	RT
	<b>Menu Items</b>	fidelo	meat sause	gn beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	196	196	175	175	38	X	38	RT	RT	38	RT
	<b>Menu Items</b>	tky bologn	beans	macr salad	lett	roll	onion	dress -ing	fruit	drin k	car rot	egg sala
Dinner	Temperatures	44	40	40	40	RT	40	RT	RT	RT	40	40
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>				
Temperature according to manufacturer's specifications		Breakfast		136		120		low temp				
and chemical agent used in Final Rinse		Lunch		155		118		low temp				
		Dinner		156		124		low temp				
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>				
Final Rinse Temps determined by chemical agent used		Breakfast		120		122		200ppm				
		Lunch		118		119		200ppm				
		Dinner		117		121		200ppm				
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-In 35-40 F</b>				
Record temperatures, Freezer and Walk-ins		AM		76		32		37				
Record temperatures, Freezer and Walk-ins		PM		-8.1		36.3		38.4				
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>						
<b>STORAGE</b>		<b>AM</b>		43		69						
Record temperatures Dry Storage Areas		<b>PM</b>		68		63						
<b>Hot- Water Temps in sink</b>		<b>AM</b>		136		127						

Dennis  
Signature, Cook Supervisor (AM)

DA 10-27-22  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10/28/22  
DATE



# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-28-22 **FRIDAY** Time: 0400 **AM** Time: 2000 **PM** Cycle **4**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance		X			X							
All kitchen equipment operational & clean		X			X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	175	RT	188	RT	38	RT	RT	38	RT	RT
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	175	195	199	RT	188	38	RT	193	38		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri nk	chee se
Dinner	Temperatures	168	RT	175	180	40	40	40	RT	RT	RT	40
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>		
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156		120		low temp		
		Lunch				158		113		low temp		
		Dinner				154		181		low temp		
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>		
Final Rinse Temps determined by chemical agent used		Breakfast				120		120		200ppm		
		Lunch				118		117		200ppm		
		Dinner				121		122		200ppm		
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>		
Record temperatures, Freezer and Walk-ins		AM				-5		36		40		
Record temperatures, Freezer and Walk-ins		PM				-6.5		37.8		39.0		
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>				
<b>STORAGE</b>												
Record temperatures Dry Storage Areas		AM				69		70				
Record temperatures, Dry Storage Areas		PM				69		69				
<b>Hot- Water Temps in sink</b>		AM		PM								
		136		131								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-29-22 **SATURDAY** Time: 0400 AM Time: ✓ PM 1905 Cycle 4

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried			X	X	X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat meal	scrm eggs	bk sausage	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB			
Breakfast	Temperatures	196	188	180	KT	RT	38	RT	RT	38	38	RT			
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit			
Lunch	Temperatures	196	189	195	36	38	RT	RT	196	RT	-	RT			
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg			
Dinner	Temperatures	180.1	182.1	186.0	40	RT	RT	RT	RT	RT	RT	40			
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		150		113		low temp							
and chemical agent used in Final Rinse		Lunch		156		120		low temp							
		Dinner		159		108		low temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		120		120		200 ppm							
		Lunch		122		121		200 ppm							
		Dinner		120		115		200 ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-1		35.8		37.4							
Record temperatures, Freezer and Walk-ins		PM		-6.5		35.2		39.5							
<b>STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>									
Record temperatures Dry Storage Areas		AM		70		70									
Record temperatures, Dry Storage Areas		PM		69		69									
<b>Hot- Water Temps in sink</b>		AM		136.2		115.									
		PM													

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

R. Rayad 10/29/22  
Signature, Cook Supervisor (PM)

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-30-22 **SUNDAY** Time: 0400 AM Time: 814 PM Cycle **4**

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y										
Kitchen is in good general appearance		X			Y										
All kitchen equipment operational & clean		X			Y										
All tools and sharps inventoried			X		Y										
All areas secure, lights out, exits locked					Y										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	scrm eggs	bk saug	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit			
Breakfast	Temperatures	RT	189	189	RT	185	RT	RT	RT	38	RT	RT			
	<b>Menu Items</b>	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad			
Lunch	Temperatures	36	36	36	36	RT	RT	RT	RT	RT	RT	36			
	<b>Menu Items</b>	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se			
Dinner	Temperatures	185	175	180	RT	40	RT	RT	40	RT	RT	40			
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		156		120		low temp							
and chemical agent used in Final Rinse		Lunch		154		123		low temp							
		Dinner		143		123									
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		123		122		200ppm							
		Lunch		119		118		200ppm							
		Dinner		122		121		200 ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-8		35		38							
Record temperatures, Freezer and Walk-ins		PM		-0.4		37.6		39.2							
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>									
<b>STORAGE</b>		<b>Temperature</b>		<b>AM</b>		<b>PM</b>									
Record temperatures Dry Storage Areas		AM		63		65									
Record temperatures, Dry Storage Areas		PM		65		65									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		136		131											

[Signature]  
Signature, Cook Supervisor (AM)

[Signature] 10-30-22  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10/31/22  
DATE

**GEO Aurora ICE  
3130 N. Oakland St**

10/31/2022  
7:47:19 AM BCU

**Temperature  
°F**

A-1	70.31
A-2	67.21
A-3	---
A-4	69.41
B-1	70.31
B-2	67.91
B-3	65.02
B-4	67.61
C-1	67.61
C-2	67.30
C-3	67.81
C-4	61.00
E-1	67.61
E-2	67.52
D-1	---
ISOLATION	68.31
PATIENT ROOM	68.31
INTAKE/RECEIVING	69.21
Tank Temp S-12	0.00
Present Value	
BOILER-3	116.55
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.47
Universal Input[13]	



**Monday, Oct 31, 2022**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
10-31-22	A-1	70.3	104.1						
	A-2	67.2	104.2						
	A-3	69.3	104.1						
	A-4	69.4	104.1						
	B-1	70.3	104.2						
	B-2	67.9	104.3						
	B-3	65.1	104.3						
	B-4	67.7	104.2						
	C-1	67.6	104.4						
	C-2	67.3	104.3						
	C-3	67.8	104.3						
	C-4	67.6	104.4						
	D-1	69.2	104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	67.6	104.1				N/A	N/A	N/A
	E-2	67.5	104.1						
✓	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_ Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.3	68.3	68.4	68.3	68.2	68.4	68.7	68.3
Water:	104.3	104.4	104.3	104.2	104.3	104.2	104.4	104.3

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

## Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday October 31, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
10/31/22	South-A	unoccupied			
1	South-B	69.2	104.2		
	South-C	70.7	104.1		
	South-D	69.3	104.1		
	South-E	68.2	occupied		
	South-F	unoccupied			
	South-G	71.5	104.1		
	South-L	70.2	104.1		
	South-M	70.1	104.2		
	South-N	70.6	104.1		
	South-X	71.2	104.1		
	South-Y	72.0	104.1		
	South-Z	68.3	104.2		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.1	104.1	N/A	N/A
	MED ISO- Room 2	72.1	104.2	N/A	N/A
	MED ISO- Room 3	72.2	104.1	N/A	N/A
1	MEDICAL	N/A	N/A		

PRINT:

Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer